

2014

PAŞAELI KARASAKIZ "6N"

In 2008, Paşaeli planted a vineyard with the varietal Karasakız at an altitude of 2,000 feet. The Karasakız variety is native to Kaz Dağları (Mount Ida), which is close to the ruins of ancient Troy in the northern Aegean wine-growing region.

6N is a blend made predominantly from the indigenous grape Karasakız, along with a splash of Merlot. Fermented naturally with only native yeast, "6N" has wafting aromas of red fruits - cranberries, sweet red cherries and pomegranate, with some fresh spice.



Kaz Dağları, Balıkesir, Aegean



Paşaeli

ESTATE



82% Karasakız
18% Merlot

VARIETAL



14.0%

ALCOHOL



8.5 g/L

ACIDITY



Andrea Paoletti

WINEMAKER



55-60°F

SERVING TEMP.



Dry

RESIDUAL SUGAR



BBQ or other grilled meats, hearty stews

FOOD PAIRING



250 cases

PRODUCTION



Sandy and clay soil at an altitude of 1700 feet

SOIL



indigenous vines, 3.3 tons/acre yield

VINE



Stainless steel tanks, indigenous yeast only

VINIFICATION



Neutral oak barrels

AGING



12 months in bottle

MATURATION



Modified maritime, hot summers, cool winters

CLIMATE